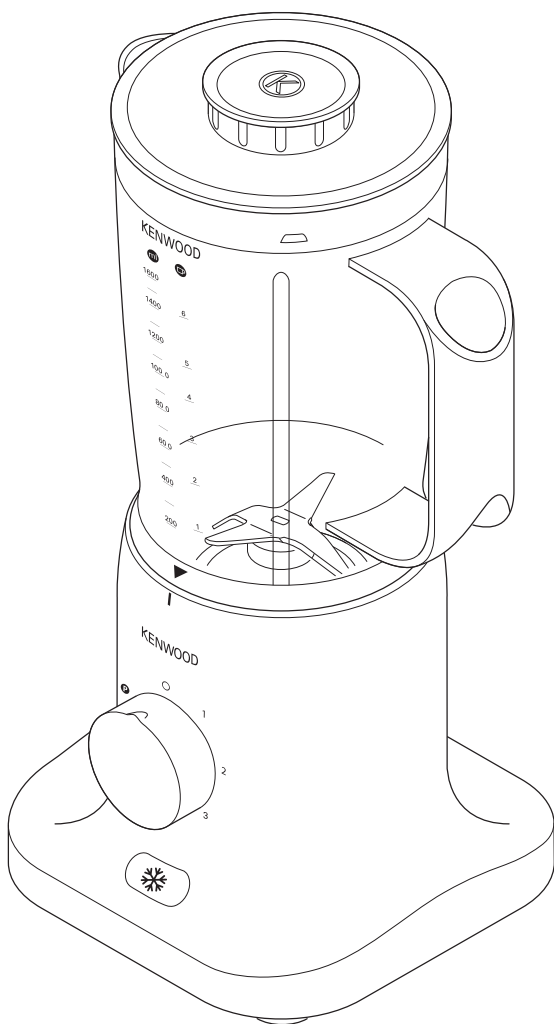
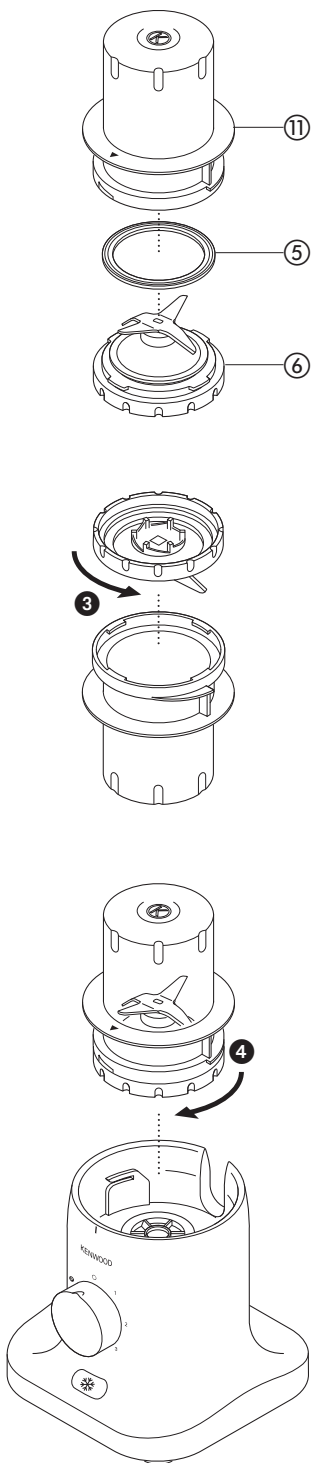
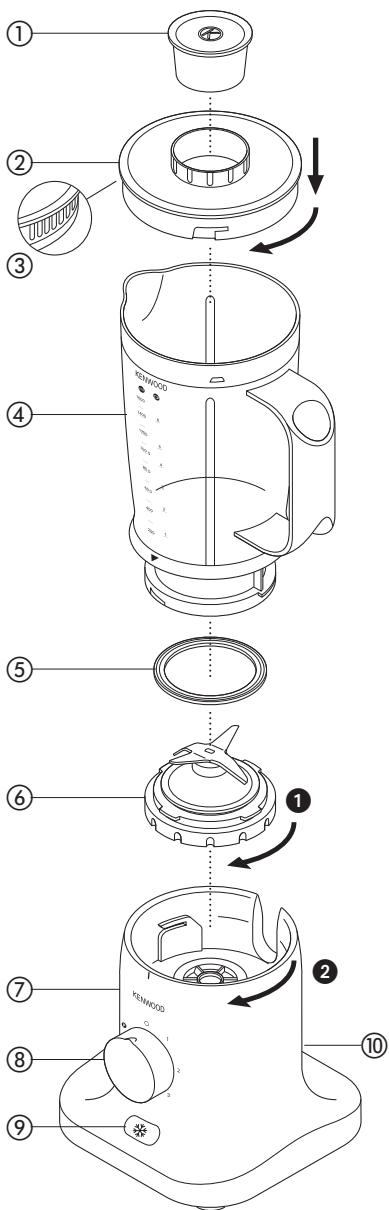


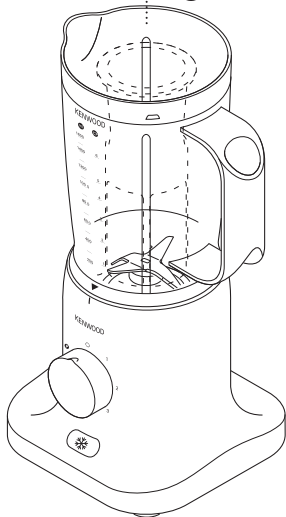
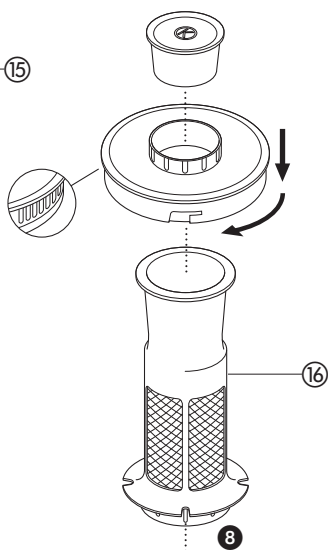
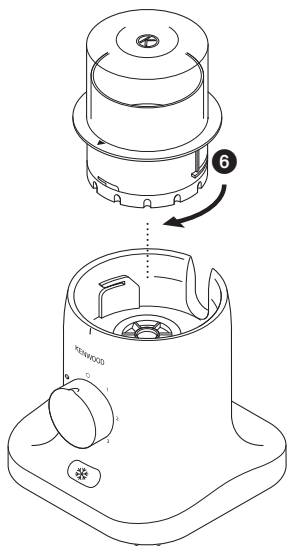
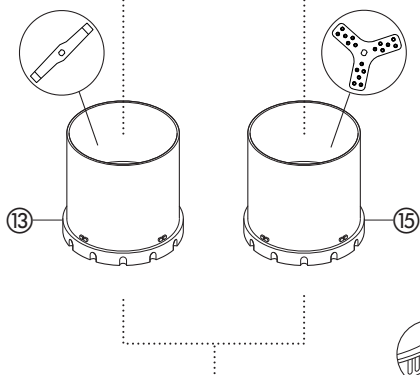
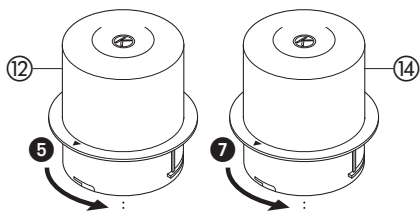
KENWOOD

BL460 series BL470 series
BL480 series

instructions







before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- Wash the parts: see 'care and cleaning'.

safety

- Switch off and unplug:
 - before fitting or removing parts;
 - when not in use;
 - before cleaning.
- **Never fit the blade unit to the power unit without the blender goblet or mill jar fitted.**
- Always unplug the appliance before putting your hands or utensils in the goblet.
- Always take care when handling the blade assembly and avoid touching the cutting edge of the blades when cleaning.
- Only operate the blender with the lid in place.
- Only use the goblet with the blade assembly supplied.
- Never let the power unit, cord or plug get wet.
- Never use a damaged appliance. Get it checked or repaired: see 'service and customer care'.
- Never use an unauthorised attachment.
- **SCALD RISK:** Liquids should be allowed to cool to room temperature before blending.
- Never leave the appliance unattended when it is operating.
- When removing the blender or mill from the power unit:
 - wait until the blades have completely stopped;
 - don't accidentally unscrew the goblet or mill jar from the blade assembly.
- Never run the blender empty.
- Never blend more than the maximum capacity stated in the recommended speed chart.
- To ensure long life of your blender mills and soft fruit filter, do not run for longer than 60 seconds.
- Smoothie recipes - never blend frozen ingredients that have formed a solid mass during freezing, break it up before adding to the goblet.
- Don't use the blender as a storage container. Keep it empty before and after use.
- Always use the blender on a secure, dry level surface.
- Never place this appliance on or near a hot gas or electric burner or where it could touch a heated appliance.
- Misuse of your blender can result in injury.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of the appliance.

Important - UK only

- The wires in the cord are coloured as follows:
Blue = Neutral
Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.

Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

key

blender

- ① filler cap
- ② locking lid
- ③ pouring slots
- ④ goblet
- ⑤ blender sealing ring
- ⑥ blender blade unit
- ⑦ power unit
- ⑧ speed + pulse control
- ⑨ ice crushing button
- ⑩ cord storage

multi mill (if supplied)

- ⑤ blender sealing ring
- ⑥ blender blade assembly
- ⑪ multi mill jar

grinding mill (if supplied)

- ⑫ mill jar
- ⑬ grinding mill blade assembly

grating mill (if supplied)

- ⑭ mill jar
- ⑮ grating mill blade assembly

soft fruit filter attachment (if supplied)

- ⑯ soft fruit filter

to use your blender

Use your blender for soups, drinks, pâtés, mayonnaise, breadcrumbs, biscuit crumbs, chopping nuts and crushing ice.

- 1 Fit the blender sealing ring ⑤ into the blender blade unit ⑥ - ensuring the seal is located correctly in the grooved area.

● Leaking will occur if the seal is damaged or incorrectly fitted.

- 2 Screw the blade assembly onto the goblet – ensuring the blade assembly is fully tightened ①. Refer to the graphics on the underside of the blade unit as follows:

 - unlocked position

 - locked position

- 3 Put your ingredients into the goblet.
- 4 Put the filler cap in the lid.
- 5 Fit the lid to the goblet and turn clockwise to lock.
- 6 Place the blender onto the power unit with the handle situated to the right hand side and lock by turning clockwise until you hear a “click” ②.


● The appliance won't work if the blender is incorrectly fitted.

- 7 Select a speed (refer to the recommended speed chart).

blender hints

- To blend dry ingredients - cut into pieces, remove the filler cap, then with the appliance running, drop the pieces down one by one. Keep your hand over the opening. For best results empty regularly.
- The processing of spices is not recommended as they may damage the plastic parts.
- When making mayonnaise, put all the ingredients, except the oil, into the blender. Remove the filler cap. Then, with the appliance running, add the oil slowly through the hole in the lid.
- Thick mixtures, e.g. pâtés and dips, may need scraping down. If the mixture is difficult to process, add more liquid.

blender recommended speed chart

speed	usage/food items	max. quantity
1	Frothing milk	1 litre
	Light mixes e.g. batters, milkshakes, scrambled egg	1 litre
2 - 3	Soups & drinks Thicker mixes e.g. pâtés	1.6 litres
	Mayonnaise	3 eggs + 450g oil
	Smoothie drinks Place the fresh fruit and liquid ingredients in first (includes yoghurt, milk and fruit juices) Then add ice or frozen ingredients (includes frozen fruit, ice or ice cream)	800ml liquid
	Ice crushing - operate in short bursts until crushed to the desired consistency.	6 cubes
(P) pulse	Operates the motor in a start/stop action. The pulse will operate for as long as it is held in position.	—

to use your multi mill

(if supplied)

Use your multi mill for milling herbs, nuts, coffee beans and purees.

- 1 Put your ingredients into the jar ⑪.
Fill it no more than half full.
- 2 Fit the blender sealing ring ⑤ into the blender blade unit ⑥ - ensuring the seal is located correctly in the grooved area.

- **Ensure that the seal is fitted correctly.**

- 3 Turn the blade unit ⑥ upside down.
Lower it into the jar, blades down ③. Turn anti-clockwise to lock.
- 4 Place the mill onto the power unit and lock by turning clockwise until you hear a “click” ④.
- 5 Select a speed or use the pulse control.

to use your grinding mill
(if supplied)

- Suitable for grinding spices, coffee beans and processing ginger, garlic and chillies.
- 1 Place your ingredients into the blade assembly ⑬.
 - 2 Fit the jar ⑫ and turn anti-clockwise to lock ⑤.
 - 3 Place the mill onto the power unit and lock by turning clockwise until you hear a “click” ⑥.
 - 4 Select a speed or use the pulse (P) control.

to use your grating mill
(if supplied)

- Suitable for grating parmesan cheese, nutmeg, coconut and dried fruit.
- 1 Place your ingredients into the blade assembly ⑮.
 - 2 Fit the jar ⑭ and turn anti-clockwise to lock ⑦.
 - 3 Place the mill onto the power unit and lock by turning clockwise until you hear a “click” ⑥.
 - 4 Select a speed or use the pulse (P) control.

mill recommended speed chart				
ingredients	mill	max qty	speed	operating time
Herbs - best chopped when clean and dry	Multi	15g	3	5 – 10 secs
Nuts	Multi or Grinding	50g	3	10 – 15 secs
Coffee Beans	Multi or Grinding	50g	3	30 secs
Baby Foods & Purees	Multi	50g	3	30 secs
Spices – such as black peppercorns, cardamom seeds, cumin seeds, coriander seeds, fennel seeds, whole cloves etc.	Grinding	50g	3	30 – 60 secs
Chillies	Grinding	30g	3	10 secs
Fresh Root Ginger	Grinding	30g	3	10 secs
Garlic	Grinding	4 cloves	3	10 secs
Parmesan Cheese – cut into 1cm cubes	Grating	60g	3	10secs
Dried Fruit	Grating	50g	3	10 secs
Coconut	Grating	50g	3	20 secs
Nutmeg	Grating	2	3	40 secs

- hints**
- For optimum performance when processing spices we recommend that you do not process more than 50g at a time in the mill.
 - Whole spices retain their flavour for a much longer time than ground spices so it is best to grind a small quantity fresh at a time to retain the flavour.

- To release the maximum flavour and essential oils whole spices are best roasted prior to milling.
- Baby food/purees - allow cooked food to cool to room temperature before processing in the mill.

to use your filter
(if supplied)

Use your filter to extract juice from fruit or soya milk from soya beans.

soft fruit

- 1 Fit the filter 16 into the goblet ensuring the slots on the filter locate down correctly over the ribs in the goblet 8.
- 2 Fit the lid securely to the goblet without the filler cap. Position the pouring slots 3 over the spout area.
- 3 With the blender on maximum, add the soft fruit a handful at a time down the hole in the lid.
- 4 Refer to the recommended speed chart. **Do not process for more than 60 seconds.**
- 5 After blending, fit the filler cap and pour the juice into a glass.

hints

- To aid pouring liquid may need to be added to the blended mix.
- Where appropriate remove the stalks/stems and skins of the fruit before processing.
- Cut large fruit into small pieces before processing.
- Process a handful of fruit at a time.

soya milk

● Recommended Maximum Quantity

60g dried Soya Beans
800 ml cold water

- 1 Soak the Soya Beans for a minimum of 8 hours or overnight before blending. **Do not blend beans that have not been soaked.**
- 2 Fit the filter 16 into the goblet – ensuring the slots on the filter locate down correctly over the ribs in the goblet 8.
- 3 Fit the lid securely to the goblet without the filler cap. Position the pouring slots 3 over the spout area.
- 4 Drain the beans and place inside the soya filter.
- 5 Pour the cold water down the soya filter and then fit the filler cap. If processing 60g beans and 800 ml of water the level will be 1 Litre.
- 6 Blend for 30 seconds at maximum speed.
- 7 After blending pour into a suitable sized pan bring to the boil and simmer gently for 20 minutes. **Stir continuously and take care not to let the milk burn.**
- 8 Flavour with sugar, salt or other flavourings if desired.
- 9 Once cool the Soya milk is ready to drink and can be stored in a fridge for up to 2 days.

filter recommended speed chart			
ingredients	max qty	speed	operating time
Grapes, oranges, lemons, watermelon	500g	3	45 – 60 secs
Raspberries, strawberries, mango, kiwi	300g	3	45 – 60 secs
Soya beans- Soya milk	60g (dried weight) 800 ml water	3	30 secs

care and cleaning

- Always switch off, unplug and dismantle before cleaning.
- Empty the goblet before unscrewing it from the blade unit.
- Don't immerse the blade unit in water.


● **Do not place any parts in the dishwasher.**

power unit

- Wipe with a damp cloth, then dry.
- Don't immerse the power unit in water.
- Store excess cord in the storage area at the back of the power unit ⑩.

blade assemblies

blender and multi mill

- Remove the blade unit from the goblet or mill by turning to the unlock position  to release.

grinding and grating mills

- Remove the blade unit from the jar by turning in a clockwise direction.

1 **blender/multi mill:** remove and wash the sealing ring.

2 Don't touch the sharp blades – brush them clean using hot soapy water, then rinse thoroughly under the tap. **Don't immerse the blade unit in water.**

3 Leave to dry upside down.

soft fruit filter

- Clean the mesh using a soft brush.

other parts

Wash by hand, then dry.


service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.


UK

If you need help with:

- using your appliance or
- servicing, spare parts or repairs (in or out of guarantee)

 call Kenwood customer care on 023 9239 2333. **Have your model number (ie BL460) and date code (4 digit code ie 10D13) ready.** They are on the underside of the power unit.

● **spares and attachments**

 call 0844 557 3653.

● **other countries**

Contact the shop where you bought your appliance.

- Designed and engineered by Kenwood in the UK.
- Made in China.



**IMPORTANT INFORMATION FOR
CORRECT DISPOSAL OF THE
PRODUCT IN ACCORDANCE
WITH EC DIRECTIVE
2002/96/EC.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

guarantee (uk only)

If your blender goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

carrot and coriander soup

25g butter
50g onion chopped
1 clove garlic crushed
640g carrot cut into 1½ cm cubes
cold chicken stock
10-15ml (2-3tsp) ground coriander
salt and pepper

- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
- 2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the 1.6 L level marked on the goblet. Fit the lid and filler cap.
- 3 Blend on maximum speed for 5 seconds for a coarse soup or longer for a finer result.
- 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
- 5 Adjust the seasoning as necessary and add extra liquid if required.



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